

Amendments to the Claims:

Please amend the claims as follows:

1. (Currently amended) An egg substitute composition for use by persons allergic to eggs, ~~comprising~~ consisting essentially of about 2 ounces per egg of a mixture comprising a ratio of about 11 to 30 ounces of water, to about 1 ounce of a vegetable oil, to about 3/4 teaspoon of a gum.

2. (Currently amended) An egg substitute composition for use by persons allergic to eggs, ~~comprising~~ consisting essentially of about 2 ounces per egg of a mixture comprising a ratio of about 11 to 20 ounces of water, to about 1 ounce of a vegetable oil, to about 3/4 teaspoon of a gum.

3. (Currently amended) An egg substitute composition for use by persons allergic to eggs, ~~comprising~~ consisting essentially of about 2 ounces per egg of a mixture comprising a ratio of about 14 to 18 ounces of water, to about 1 ounce of a vegetable oil, to about 3/4 teaspoon of a gum.

4. (Original) The composition according to claim 3 wherein the oil is selected from the group consisting of soybean oil, corn oil, cottonseed oil, flax seed oil, safflower oil, sunflower oil, palm oil, coconut oil, canola oil, olive oil and fish oil.

5. (Original) The composition according to claim 3 wherein the gum is selected from the

group consisting of xanthan gum, locust bean gum, guar gum, gum ghatti, tragacanth gum, carrageenan gum and gellan gum.

6. (Original) The composition according to claim 4 wherein the gum is selected from the group consisting of xanthan gum, locust bean gum, guar gum, gum ghatti, tragacanth gum, carrageenan gum and gellan gum.

7. (Original) The composition according to claim 3 wherein there is a ratio of about 15 ounces of water, to 1 ounce of canola oil and 3/4 teaspoon of xanthan gum.

8. (Original) The composition according to claim 3 wherein the gum is xanthan gum and the oil is canola oil.

9. (Original) The composition according to claim 7 wherein vinegar is substituted for a portion of the water.

10. (Original) The composition of claim 3 used as a substitute for one or more eggs in a product containing flour.

11. (Withdrawn) A method of making an egg substitute comprising mixing together about 1.5 to about 2 ounces of water, about 1 teaspoon of a vegetable oil, and about 1/8 to about 1/2 teaspoons of a gum and adding the composition to a recipe which requires the use of an egg.

12. (Original) The composition according to claim 3 further comprising an acidifying agent.

13. (Original) The composition of claim 3 used as a substitute for one or more eggs in a product containing a starch.